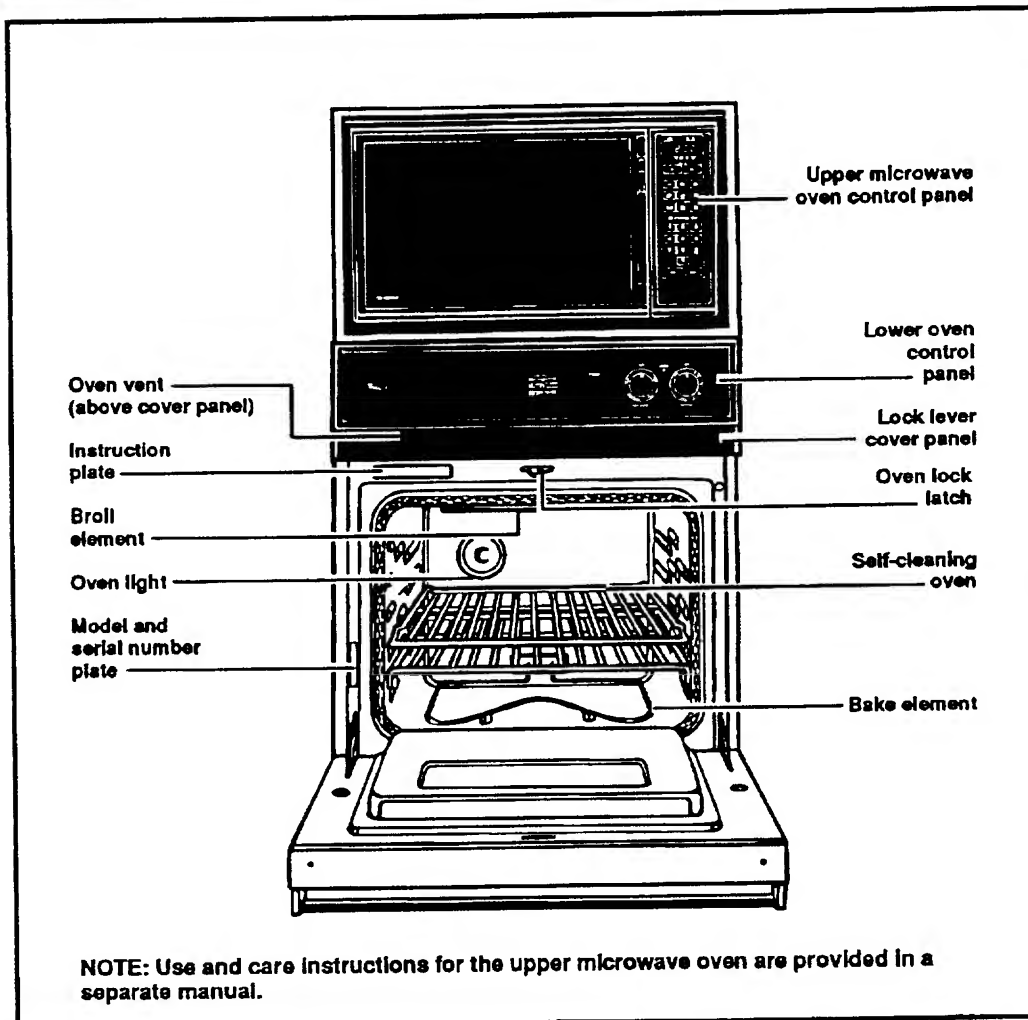




Use & Care Guide



**SELF-CLEANING ELECTRIC
BUILT-IN LOWER OVEN
RM778PXX**

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Thank you for buying a Whirlpool appliance. Please complete and mail the Owner Registration Card provided with this product. Then complete the form below. Have this information ready if you need service or call with a question.

- Copy model and serial numbers from plate (behind the lower oven door on the oven frame) and purchase date from sales slip.
- Keep this book and the sales slip together in a handy place.

Model Number

Serial Number

Purchase Date

Service Company Phone Number

You are responsible for:

- Installing the oven where it is protected from the elements, and in a wall or cabinet strong enough to support its weight. (See the Installation Instructions.)
- Making sure the oven is not used by anyone unable to operate it properly.
- Properly maintaining the oven.
- Using the oven only for jobs expected of a home oven.

Important Safety Instructions

⚠ WARNING

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the oven, follow basic precautions, including the following:

- Read all instructions before using the oven.
- Install or locate the oven only in accordance with the provided Installation Instructions. It is recommended that the oven be installed by a qualified installer. The oven must be properly connected to electrical supply and grounded.
- Do not operate the oven if it is not working properly, or if it has been damaged.
- Do not use the oven for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Use the oven only for its intended use as described in this manual.
- Do not wear loose or hanging garments when using the oven. They could ignite if they touch a heating element and you could be burned.
- Do not touch heating elements or interior surfaces of oven. Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the oven may become hot enough to cause burns; such as, the oven vent opening, the surface near the vent opening, the oven door and the oven door window.
- Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or bulky cloth for a potholder. It could catch on fire.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Grease is flammable and should be handled carefully. Let fat cool before attempting to handle it. Wipe spill-overs immediately.
- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan by covering with a well-fitted lid, cookie sheet or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
- Always position oven rack(s) in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- Do not store flammable materials in or near the oven. They could explode or burn.

Important Safety Instructions
Continued

- Do not store things children might want above the oven. Children could be burned or injured while climbing on it.
- Do not leave children alone or unattended in area where the oven is in use. They should never be allowed to sit or stand on any part of the oven. They could be burned or injured.
- Keep oven vents unobstructed.
- Clean your oven regularly. See care and cleaning instructions in this manual.
- Be sure all oven parts are cool before cleaning.
- Do not clean door seal. It is essential for a good seal. Care should be taken not to rub, damage, or move the seal. Clean only parts recommended in this Use and Care Guide.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks and other utensils. Do not use your oven to clean miscellaneous parts.
- Do not repair or replace any part of the oven unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.

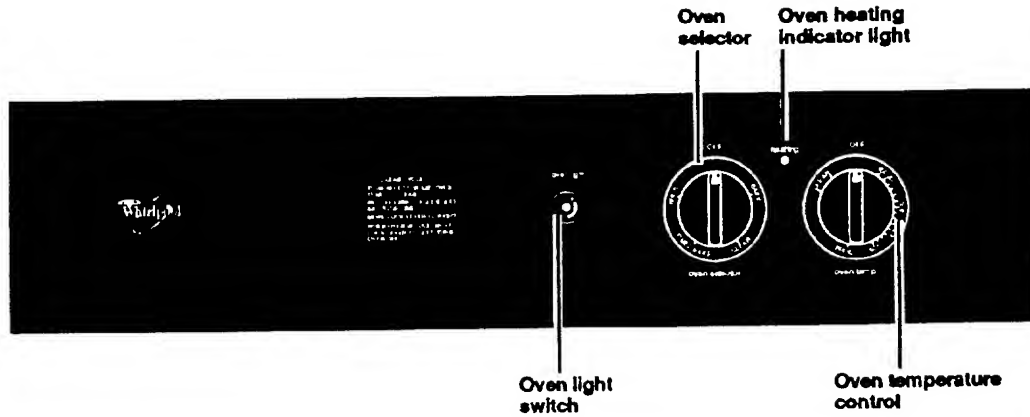
• FOR YOUR SAFETY •

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THE FUMES CAN CREATE A FIRE HAZARD OR EXPLOSION.

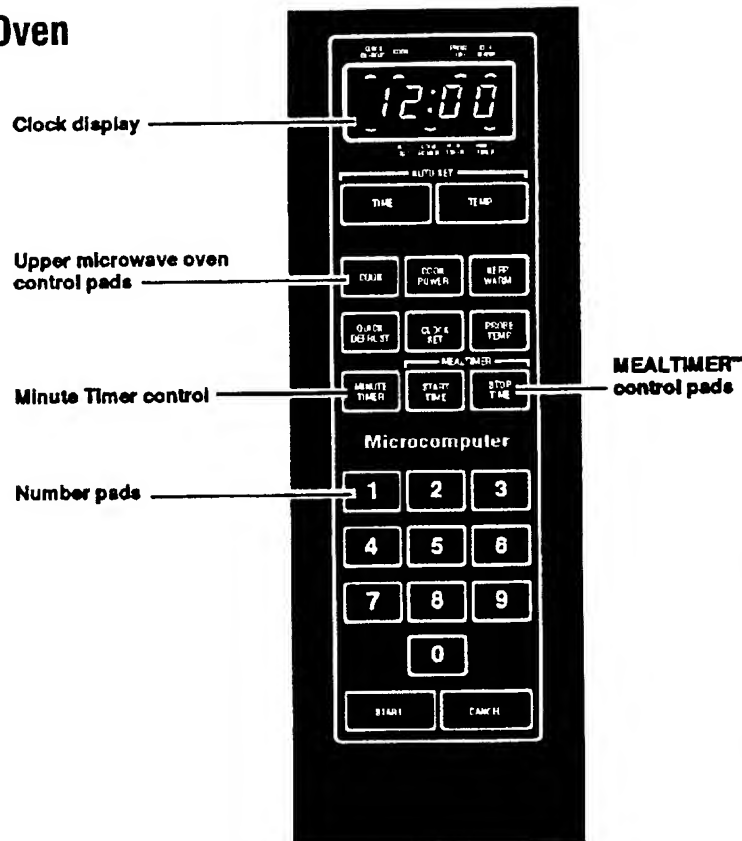
– SAVE THESE INSTRUCTIONS –

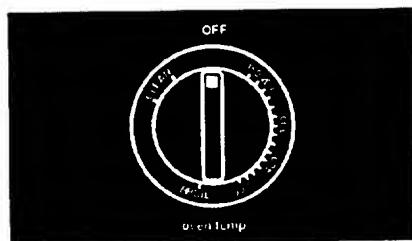
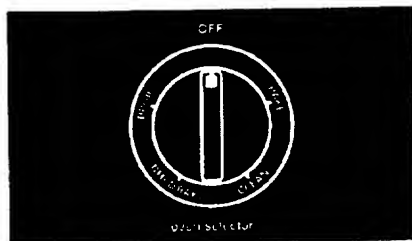
Using Your Oven

Lower oven control panel



Upper Microwave Oven Control Panel





The lower oven controls

The lower oven can be used for baking, roasting and broiling. The oven has two controls—a Selector and a Temperature Control. Both must be set for the oven to work.

The selector has five settings:

BROIL—The top elements will operate at full power whenever heating. Use this setting for broiling.

CLEAN—Use this setting for self-cleaning only.

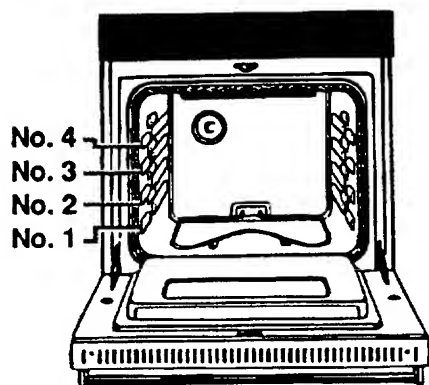
TIMED BAKE—The bottom element and outer top element operate at full power and glow red whenever heating. Use this setting for Automatic Timed Baking.

BAKE—The bottom element and outer top element operate at full power and glow red whenever heating. Use this setting for baking, roasting and casseroles.

OFF—Use this setting to turn the oven off.

Temperature control:

The Temperature Control can be set at any temperature from 150°F (warm) to BROIL, or to CLEAN. Settings 150°F to 225°F are suggested for warming and holding foods. Be sure the Temperature Control is turned to OFF when the oven is not in use.



The oven racks

Rack positions

Your oven has four rack positions. Rack position 4 is the highest position, or farthest from the bottom of the oven. Rack position 1 is the lowest position, or closest to the bottom of the oven.

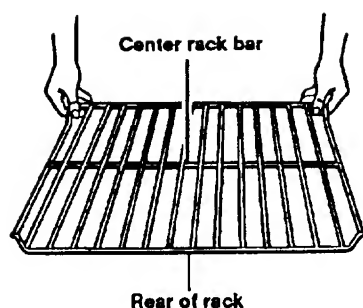
There are two racks for the lower oven. One rack is straight and the other is offset. The offset rack permits intermediate positions for the placement of food within the oven. When baking on two racks, place the offset rack on the bottom and the straight rack on rack position 3.

Be sure to arrange the oven rack(s) before putting foods into the oven or turning the oven on.

⚠ WARNING

Fire and Personal Injury Hazard

- Always position oven rack(s) in desired location before turning oven on. Be sure the rack(s) are level.
 - If rack(s) must be moved while oven is hot, use potholders or oven mitts to protect hands.
 - Do not let potholders or oven mitts contact hot heating elements.
 - Always use a dry potholder or oven mitt to change rack(s) or handle utensils in the oven. Do not use a damp potholder or oven mitt. Steam burns could result.
- Failure to follow the above precautions may result in fire or personal injury.



To remove oven rack(s):

1. Pull rack out until bar on back of rack touches first stop.
2. Lift front of rack up until rear position of rack slides out between the two front stops.

To replace oven rack(s):

1. Place rear of rack on rack guides. Make sure center rack bar is facing down.
2. While lifting front of rack, push in to first stop. Lower front and push in rack rest of way.

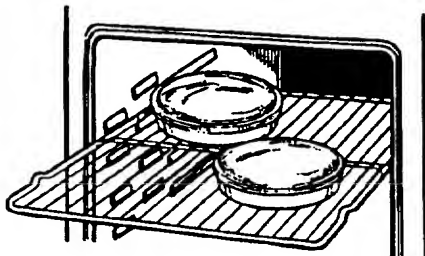
Rack and pan placement

When using one rack, the rack should be placed so the top of the food will be centered in the oven. Always leave at least 1 1/2-2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans.

For proper cooking, follow these guidelines for specific foods:

- Angel and bundt cake pans, yeast breads, frozen pies, large roasts and turkeys—place rack on lowest level.
- Casseroles, muffins, most quick breads and meats—place rack on second level from bottom.
- Cookies, biscuits, cakes and non-frozen pies—place rack on second or third level from bottom.

Using Your Oven
Continued



The hot air must circulate around the pans in the oven for even heat to reach all parts of the oven.

For best air circulation:

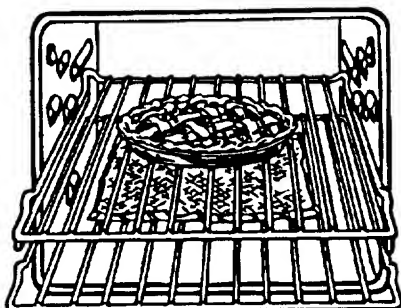
- Place the pans so that one is not directly over the other.
- Allow 1 1/2-2 inches (4-5 cm) of space around each pan and between pans and oven walls.
- Use only one cookie sheet in the oven at one time.
- When cooking with one pan, place pan in the center of the oven rack.
- When cooking with two pans, place pans in opposite corners of the oven rack.
- When cooking with three or four pans, place pans in opposite corners on each oven rack. Stagger, so no pan is directly over another.

NOTE: "Oven peeking" may cause heat loss, longer cooking times and unsatisfactory baking or roasting results. Rely on your timer.

How to use aluminum foil for baking

Use aluminum foil to catch spill-overs from pies or casseroles.

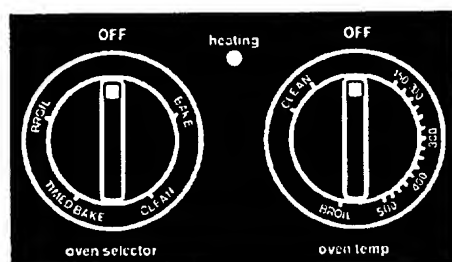
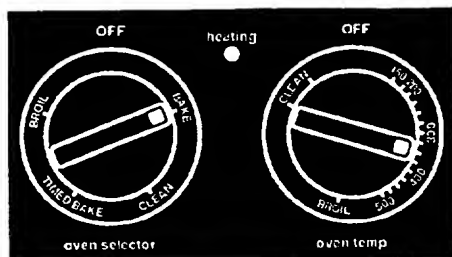
- Place the foil on the oven rack below the rack with the food. The foil should have the edges turned up and be about 1 inch (3 cm) larger all around than the dish holding the food.
- Do not cover the entire rack with aluminum foil. It will reduce air circulation and cause poor cooking results.



⚠ WARNING

Electrical Shock, Fire and Product Damage Hazard

- Do not allow foil to touch the heating elements because it will damage them and could result in shock or fire hazard.
- Do not line Self-Cleaning Oven bottom with foil or other liners. Poor baking will result. Damage to the oven finish will occur if foil is left in oven during Self-Cleaning cycle.



Preheating the oven

For best results when baking, preheat the oven until the Oven HEATING Indicator Light goes out, unless the recipe states otherwise. Set the Selector to BAKE and the Temperature Control to the desired temperature.

Use care in turning the Temperature Control so you do not go past the desired set point. If you accidentally go past the desired setting, turn the dial fully counterclockwise and then reset to the desired setting to get an accurate temperature setting. The Oven HEATING Indicator Light will go out when the desired temperature has been reached and will cycle on and off with the elements during the heating period.

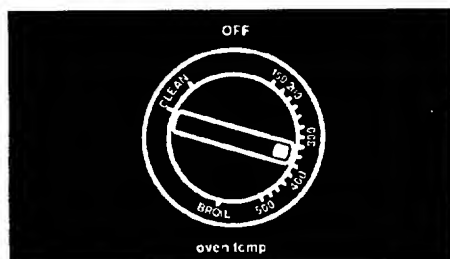
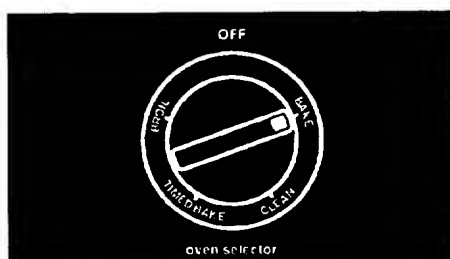
Be sure the Selector is turned to OFF and the Temperature Control is turned to OFF when the oven is not in use.

Baking/roasting in the lower oven

1. Position the rack(s) properly before turning on the oven. To change rack position, pull rack out to stop, lift at front and remove.

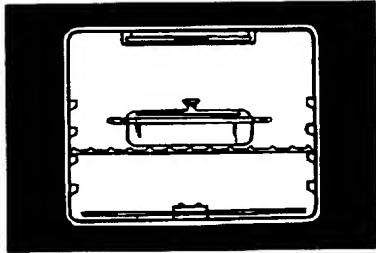
When using one rack, the rack should be placed so the top of the food will be centered in the oven. Always leave at least 1 1/2-2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans.

2. Set the Oven Selector to BAKE.



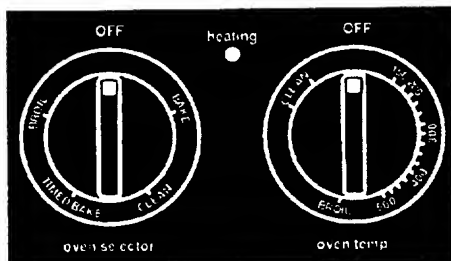
3. Set the Oven Temperature Control to the temperature you want. The Oven HEATING Indicator Light will come on. The oven is preheated when the Oven HEATING Indicator Light first goes off.

Using Your Oven Continued



4. Put food in the oven.

During baking/roasting, the elements will turn on and off to keep the oven temperature at the setting. The Oven HEATING Indicator Light will turn on and off with the elements.



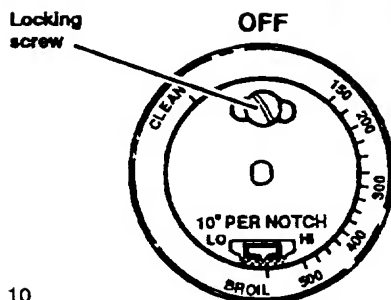
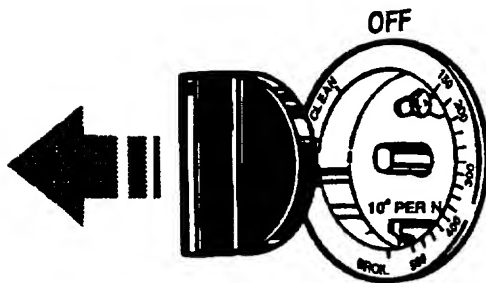
5. When baking/roasting is done, turn both the Oven Selector and the Oven Temperature Control to OFF. The Oven HEATING Indicator Light will go off.

Adjusting the oven temperature control

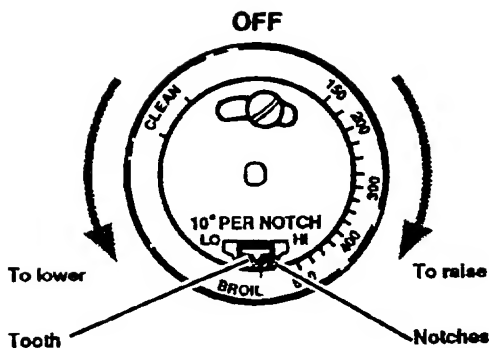
Does your oven seem hotter or colder than your old oven? The temperature of your old oven may have shifted gradually without you noticing the change. Your new oven is properly adjusted to provide accurate temperatures. But, when compared to your old oven, the new design may give you different results.

If, after using the oven for a period of time, you are not satisfied with the temperature settings, they can be adjusted by following these steps:

1. Turn the Oven Temperature Control Knob to the off position. Pull knob straight off.



2. Loosen the locking screw. Note the positions of the notches.



3. To lower the temperature, move the tooth a notch closer to LO. Each notch equals about 10°F (5°C).

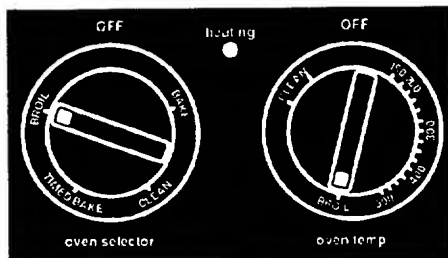
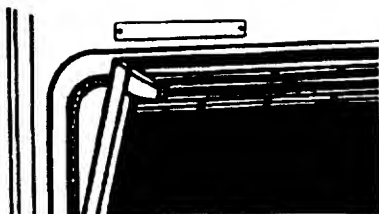
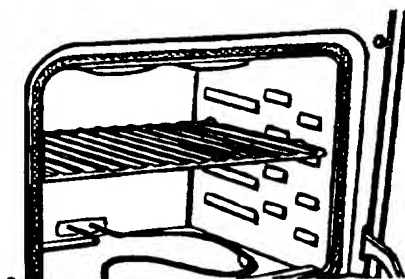
4. To raise the temperature, move the tooth a notch closer to HI. Each notch equals about 10°F (5°C).

Tighten the locking screw and replace the control knob.

Broiling in the lower oven

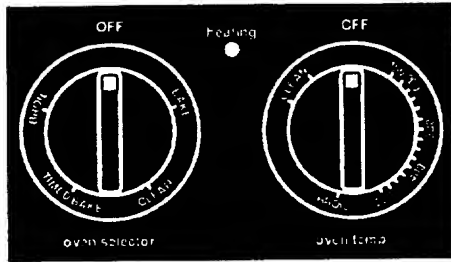
Broiling is a quick-cook method that will produce foods that are brown on the outside and moist and juicy on the inside.

1. Position the rack properly **before** turning on the oven. To change rack position, pull rack out to stop, lift at front and remove. See a reliable cookbook for recommended rack positions.
2. Place food on grid on broiler pan and place in center of the oven rack. Turn the pan so that the long side is parallel to the oven door for the best heat distribution and airflow.
3. Close the door to the Broil Stop position (open about 6 inches, 15.2 cm). The door will stay open by itself. Door can remain closed during broiling, however results may differ.



4. Set the Oven Selector to BROIL. Do not preheat the broiler.
5. Set the Oven Temperature Control to BROIL or, for custom broiling, to the broiling temperature you want. The Oven HEATING Indicator Light will come on.

Using Your Oven Continued



6. When broiling is done, turn both the Oven Selector and the Oven Temperature Control to OFF. The Oven HEATING Indicator Light will go OFF.

Broiling tips

- Use the broiler pan and grid for broiling. They are designed to drain excess liquid and fat away from the cooking surface to help prevent spatter, smoke or fire.
- Refer to a broiling chart in a reliable cookbook for correct broiling times.
- After broiling, remove the broiler pan from the oven when you remove the food. Drippings will bake on the pan if it is left in the heated oven.

⚠ WARNING

Fire Hazard

- Place meat the correct distance from the element. Meat placed too close to the element may spatter, smoke, burn or catch fire during broiling.
- To ensure adequate grease drainage, do not use cookie sheets or similar pans for broiling. Also, covering the broiler grid with foil is not recommended. Poor drainage of grease may result in fire. If foil is used, cut slits in foil to correspond with all openings in broiler grid. Grease can then drain away and cool in pan.

Using the electronic MEALTIMER™ clock

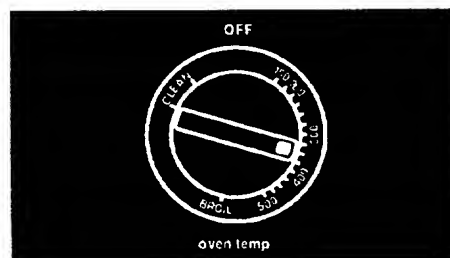
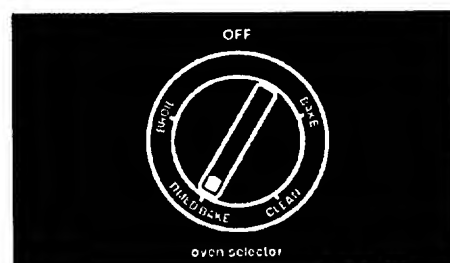
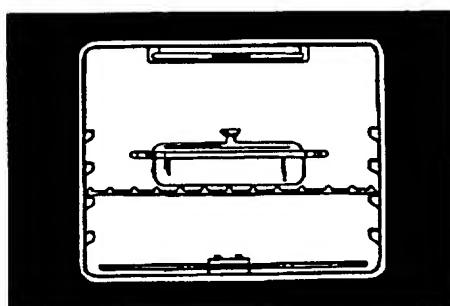
The electronic MEALTIMER™ clock is designed to turn the lower oven on and off at times you set, even if you are not around.

Automatic baking/roasting is ideal for foods which do not require a preheated oven, such as meats and casseroles. Do not use the automatic cycle for cakes, cookies, etc. ... undercooking will result.

Setting the controls

NOTE: Use the Upper Microwave Oven control panel to set the cycle.

1. Position the oven rack(s) properly and place the food in the oven.

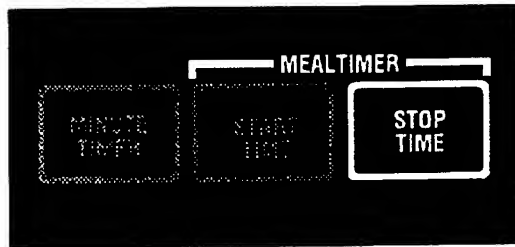


2. Make sure the clock on the microwave control display is set to the correct time of day. (See Upper Microwave Oven Use and Care Guide for instructions.)

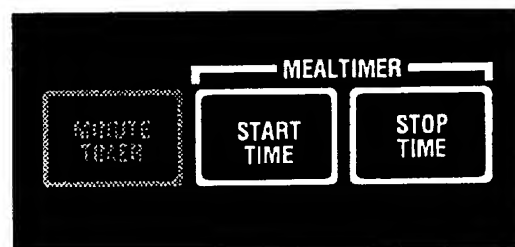
3. Set the Oven Selector to TIMED BAKE.

4. Set the Oven Temperature Control to the baking/roasting temperature you want.

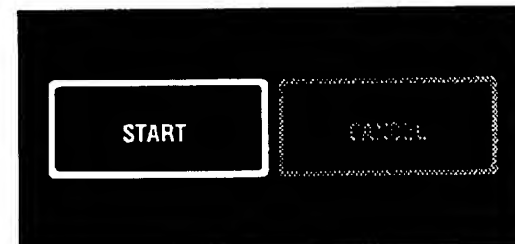
Using Your Oven Continued



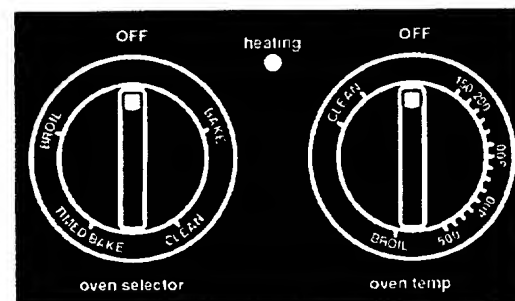
5. To start baking immediately, touch MEALTIMER STOP TIME. Then touch Number Pads for the time you want baking/roasting to stop.



- To delay the start, touch MEALTIMER START TIME. Then touch Number Pads for the time you want baking to start. Touch MEALTIMER STOP TIME. Then touch Number Pads for the time you want baking/roasting to stop.



6. Touch START. The oven will now start and stop automatically.



7. After baking/roasting is done, turn both the Oven Selector and Oven Temperature Control to OFF.

To cancel the Timed Bake cycle:

1. Touch MEALTIMER STOP TIME, then touch CANCEL.
2. Turn the Oven Selector and the Oven Temperature Control to OFF.

⚠ WARNING

To avoid sickness and food waste when using the MEALTIMER™ clock:

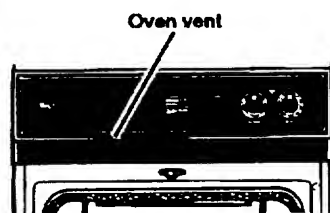
- Do not use foods that will spoil while waiting for cooking to start, such as dishes with milk or eggs, cream soups, and cooked meats or fish. Any food that has to wait for cooking to start should be very cold or frozen before it is put in the oven. **MOST UNFROZEN FOODS SHOULD NEVER STAND MORE THAN TWO HOURS BEFORE COOKING STARTS.**
- Do not use foods containing baking powder or yeast when using delay start. They will not rise properly.
- Do not allow food to remain in oven for more than two hours after end of cooking cycle.

Using the Minute Timer

The Minute Timer on the Upper Microwave Oven control panel can be used for any timed operation. To use the Minute Timer, follow the instructions found in the Upper Microwave Oven Use and Care Guide.

The oven vent

Hot air and moisture escape from the lower oven through a vent between the lower oven and lower oven control panel. This vent is needed for air circulation. Do not block the vent. Poor baking/roasting can result.



Caring For Your Oven

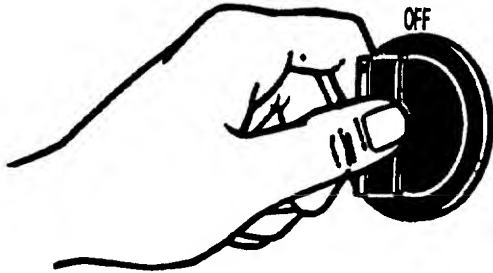
Several finishes have been used on this oven. To prevent damage to these finishes, follow the suggested cleaning method(s) for that finish.

NOTE: Some finishes can be damaged from harsh and abrasive cleaning agents.

⚠ WARNING

Burn and Electrical Shock Hazard
Make sure all controls are OFF and the oven is COOL before cleaning. Failure to do so can result in burns or electrical shock.

Control panel and knobs



1. Make sure all control knobs are turned to OFF.
2. Pull control knobs straight off.
3. Use warm, soapy water or spray glass cleaner and a soft cloth to wipe the control panel. Rinse and wipe dry with a soft cloth.
4. Wash control knobs in warm, soapy water. Rinse well and dry with a soft cloth. Do not soak.
5. Replace control knobs by pushing them firmly into place.

NOTE: When cleaning, never use steel wool, abrasives, or commercial oven cleaners which may damage the finish. After cleaning, make sure all control knobs point to the off position.

Using the Self-Cleaning cycle

The Self-Cleaning cycle uses **very high heat** to burn away soil. Before you start, make sure you understand exactly how to use the Self-Cleaning cycle safely.

Before you start

1. **Clean the indicated areas by hand.** They do not get hot enough during the Self-Cleaning cycle for soil to burn away. Use hot water and detergent or a soapy steel wool pad on ...
 - The inside of the door. (The center area of the door does not need to be hand-cleaned.)
 - The frame around the oven.

Do not clean, move or bend the fiberglass seal. Poor cleaning, baking and roasting will result.

2. **Remove the broiler pan and any pots and pans you may have stored in the oven.**

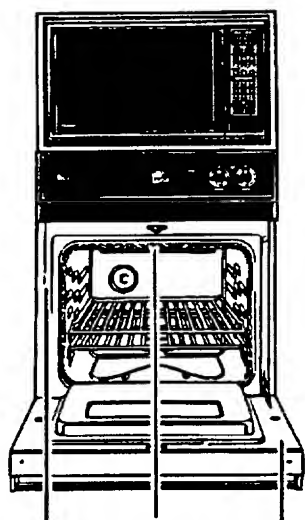
NOTE: The broiler pan (without grid) can be cleaned in the oven only if most of the soil has been removed by hand-cleaning or a dishwasher. If most of the soil has not been removed, excessive smoking will occur. Do not clean chrome broiler grid in the oven. The grid will discolor if cleaned in the Self-Cleaning cycle.

3. **Wipe out any loose soil or grease.** This will help reduce smoke during the Self-Cleaning cycle.

NOTE: The bottom element is hinged for easier cleaning of the cavity floor. It must be in the down position before beginning the Self-Cleaning cycle.

4. **If you want the oven racks to remain shiny, remove from the oven and clean them by hand.** Otherwise, put oven racks on second and fourth guides (guides are counted from bottom to top). After racks are cleaned in the Self-Cleaning cycle, they become harder to slide. See page 21.

NOTE: The smoke eliminator will handle the normal flow of odors during the Self-Cleaning cycle. However, minor smoke may be noticed when soil build-up is heavy. Also, some smoke may appear during the very first Self-Cleaning cycle due to burn-off of binders in oven insulation. To help remove additional smoke, heat and odors open a window or turn on a vent hood or other kitchen vent during the Self-Cleaning cycle.



Hand-clean frame

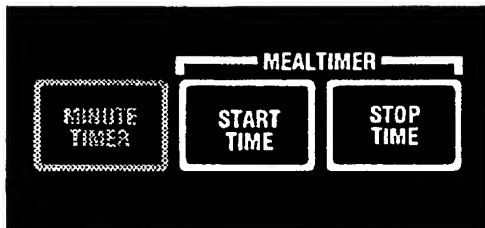
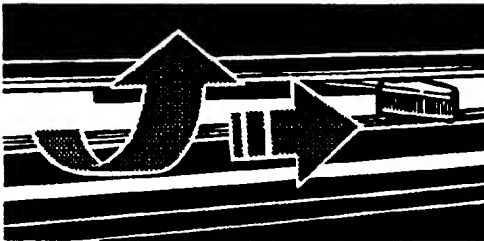
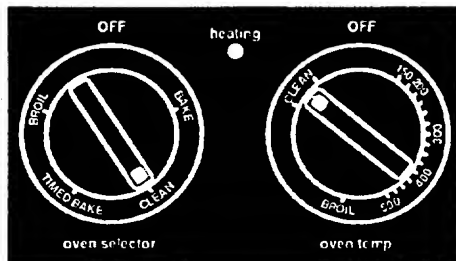
DO NOT hand-clean seal

Hand-clean door around edge

⚠ WARNING

Personal Injury and Product Damage Hazard

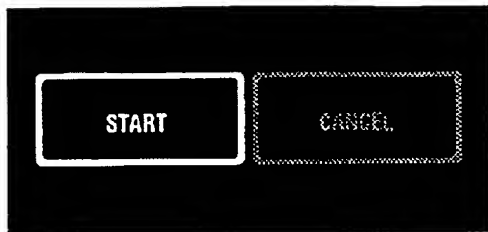
- Do not touch the oven during the Self-Cleaning cycle. It could burn you.
- Do not use commercial oven cleaners in your oven. Cleaners may produce hazardous fumes or damage the porcelain finish.
- Do not force the Lock Lever, you could bend or break it. The lever is designed to stay locked until the oven is cool enough to open safely. Wait until it moves freely.
- Do not use foil or other liners in the oven. During the Self-Cleaning cycle foil can burn or melt and damage the oven surface.
- Do not block the vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.



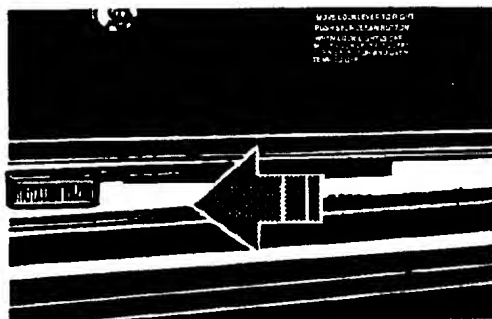
Setting the controls

NOTE: Use the Upper Microwave Oven control panel to set the cycle.

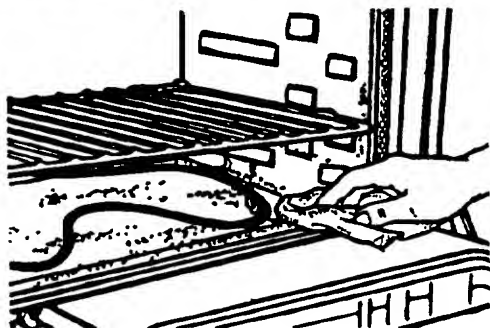
1. Make sure the clock on the microwave oven display is set to the correct time of day. (See Upper Microwave Oven Use and Care Guide for instructions.)
2. Set the Oven Selector and Oven Temperature Control to CLEAN.
3. Lift the Lock Lever Cover Panel between the lower oven door and the lower oven control panel. Move the Lock Lever to the right—the Clean position. Handle knob should be pointing straight out.
4. **To start cleaning immediately,** touch MEALTIMER STOP TIME. Then touch the Number Pads for the time of day you want cleaning to stop, 2-4 hours from the present time of day (2 hours for light soil, 3 hours for moderate soil and 3-4 hours for heavy soil). **Example:** If the present time of day is 2 o'clock and you want three hours of cleaning time, touch "5-0-0" for the Self-Cleaning cycle to end at 5 o'clock.
To delay the start, touch MEALTIMER START TIME. Then touch the Number Pads for the time you want cleaning to start. Touch MEALTIMER STOP TIME. Then touch the Number Pads for the time of day you want cleaning to stop, 2-4 hours from the delayed start time.



5. Touch START. The oven will start the Self-Cleaning cycle automatically at the time you have set and the HEATING Indicator Light will come on. The HEATING Indicator Light will cycle on and off with the elements. When the oven temperature exceeds normal baking/roasting temperatures, the door cannot be opened and the Lock Lever must not be moved.



6. After the Self-Cleaning cycle is completed and the oven has cooled sufficiently, the Lock Lever can be moved back to the left. Do not force it. Wait until it moves easily. Turn the Oven Selector and Oven Temperature Control to OFF.

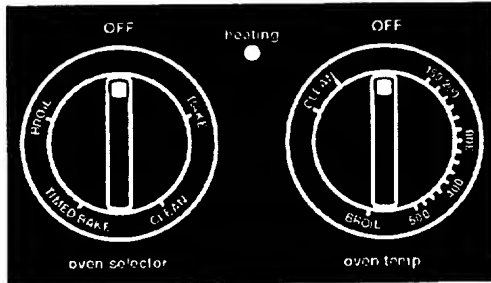


7. After the oven is cool, wipe off any residue or ash with a damp cloth. If needed, touch up spots with a soapy steel wool pad.

Special tips

- Keep the kitchen well ventilated during the Self-Cleaning cycle to help get rid of heat, odors and smoke.
- Clean the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- If the Self-Cleaning cycle does not get the oven as clean as you expected, the cycle may not have been set long enough or you may not have prepared the oven properly. Set the Self-Cleaning cycle longer the next time and hand-clean areas noted on page 17.

Caring For Your Oven
Continued



To stop the Self-Cleaning cycle at any time:

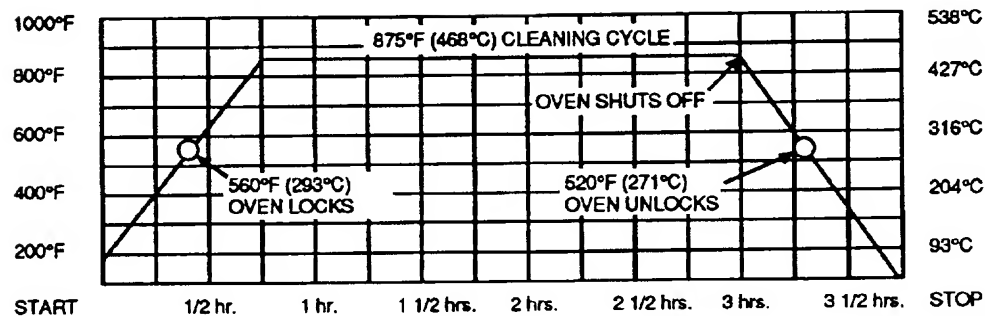
1. Touch MEALTIMER STOP TIME.
2. Touch CANCEL.
3. When the oven has cooled sufficiently, the Lock Lever can be moved back to the left. Do not force it. Wait until it moves easily. Turn the Oven Selector and Oven Temperature Control to OFF.

How it works

During the Self-Cleaning cycle, the oven gets much hotter than it does for baking/roasting or broiling ... approximately 875°F (468°C). This heat breaks up grease and soil and burns it off.

This graph shows approximate temperatures and times during a Self-Cleaning cycle for 3 hours.

Self-Cleaning cycle – three-hour setting
(Approximate temperatures and times)



Notice that the heating stops when the 3-hour setting is up, but that it takes longer for the oven to cool down enough to unlock.

Cleaning tips

Control knobs

Clean with warm, soapy water and a soft cloth.

- Wash, rinse and dry well.
- Do not soak.

Control panel

Clean with warm, soapy water or spray glass cleaner and a soft cloth.

- Wash, rinse and dry well.
- Follow directions provided with the cleaner.

Chrome surfaces and trim

Clean with warm, soapy water and a soft cloth.

- Wash, rinse and dry well.

Use mild glass cleaner to remove fingerprints.

For heavily soiled areas, clean with an ammonia solution of 1 cup ammonia for every 2 gallons of water.

Broiler pan and grid

After the pan and grid are cool, clean with warm, soapy water. For heavily soiled areas, use a soapy steel-wool pad.

- Clean after each use.
- Wash, rinse and dry well.
- Do not clean in Self-Cleaning Oven. (See note on page 17.)

Oven racks

Use Self-Cleaning cycle.

- Leave in oven during the Self-Cleaning cycle.

OR

Clean with warm, soapy water or soapy steel-wool pads.

- Wash, rinse and dry. Use soapy steel-wool pads for heavily soiled areas.

NOTE: The oven racks will discolor and be harder to slide when left in the oven during the Self-Cleaning cycle. If you want them to stay shiny, remove from the oven and clean by hand. If racks are left in the oven during the Self-Cleaning cycle, apply a small amount of vegetable oil to the sides of the racks to make them easier to slide.

Oven door glass

Use spray glass cleaner or warm, soapy water and a nonabrasive plastic scrubbing pad.

- Make sure oven is cool.
- Follow directions provided with the cleaner.
- Wash, rinse and dry well.

Self-Cleaning oven

For areas outside the Self-Cleaning area use warm, soapy water or soapy steel-wool pads.

- Follow directions starting on page 17, "Using the Self-Cleaning cycle."
- Do not use commercial oven cleaners.
- Do not use foil to line the bottom of your Self-Cleaning Oven.

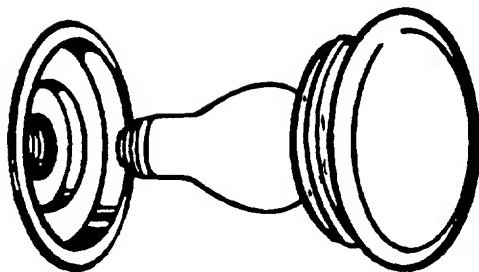
The oven light

The oven light will come on when you open the oven door. To turn the light on when the oven door is closed, push the Oven Light Switch on the control panel. Push the switch again to turn off the light.

⚠ WARNING

Electrical Shock and Personal Injury Hazard

- Make sure oven and light bulb are cool and power to the oven has been turned OFF before replacing the light bulb. Failure to do so could result in electrical shock or burns.
- The bulb cover must be in place when using the oven. The cover protects the bulb from breaking, and from high oven temperatures. Because bulb cover is made of glass, be careful not to drop it. Broken glass could cause injury.



To replace the oven light:

1. Turn off power at the main power supply.
2. Remove the glass bulb cover in the back of the oven by screwing it out counterclockwise.
3. Remove the light bulb from its socket. Replace the bulb with a 40-watt appliance bulb.
4. Replace the bulb cover by screwing it in clockwise. Turn power on at the main power supply.

NOTE: The oven light will not work during the Self-Cleaning cycle.

If You Need Service Or Assistance ...

We suggest you follow these steps:

1. Before calling for assistance ...

Performance problems often result from little things you can find and fix without tools of any kind.

If nothing operates:

- Is the power supply cord connected to a live circuit with the proper voltage? (See Installation Instructions.)
- Have you checked your home's main fuses or circuit breaker box?

If the oven will not operate:

- Is the Selector turned to BAKE or BROIL? If Selector is turned to TIMED BAKE, wait until the start time is reached.
- Is the Temperature Control turned to a temperature setting?
- Is the electronic MEALTIMER™ clock set correctly?
- Is the Oven Lock Lever all the way to the left?

If the Self-Cleaning cycle will not operate:

- Are the Selector and Temperature Control set to CLEAN?
- Does the clock show the correct time of day?
- Have you set a delay start time?
- Is the MEALTIMER Stop Time set ahead to the time you want the Self-Cleaning cycle to stop?
- Has the time of day reached the selected MEALTIMER Start Time?
- Is the Oven Lock Lever all the way to the right?

If cooking results are not what you expected:

- Is the oven level?
- Does the oven temperature seem too low or too high? See page 10.
- If needed, have you preheated the oven as the recipe calls for?
- Are you following a tested recipe from a reliable cookbook?
- If baking, have you allowed 1 1/2-2 inches (4-5 cm) on all sides of the pans for air circulation?
- Are the pans the size called for in the recipe?

2. If you need assistance*...

Call Whirlpool Consumer Assistance Center telephone number. Dial free from anywhere in the U.S.:

1-800-253-1301

and talk with one of our trained consultants. The consultant can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

If you prefer, write to:

Mr. Donald Skinner
Director of Consumer Relations
Whirlpool Corporation
2000 M-63
Benton Harbor, MI 49022

Please include a daytime phone number in your correspondence.

3. If you need service*...



Whirlpool has a nationwide network of authorized Whirlpool® service companies. Whirlpool service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate the authorized Whirlpool service company in your area, call our Consumer Assistance Center telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

APPLIANCES - HOUSEHOLD -
MAJOR - SERVICE & REPAIR
OR
ELECTRICAL APPLIANCES -
MAJOR - REPAIRING & PARTS
WASHING MACHINES, DRYERS
& IRONERS - SERVICING
WHIRLPOOL APPLIANCES
AUTHORIZED WHIRLPOOL SERVICE
SERVICE COMPANIES
XYZ SERVICE CO
123 Maple.....000-0000

4. If you need FSP® replacement parts*...

FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your Whirlpool appliance. FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance.

To locate FSP replacement parts in your area, refer to Step 3 above or call the Whirlpool Consumer Assistance Center number in Step 2.

5. If you are not satisfied with how the problem was solved*...

- Contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.
- Contact MACAP only when the dealer, authorized servicer or Whirlpool has failed to resolve your problem.

Major Appliance Consumer Action Panel
20 North Wacker Drive
Chicago, IL 60606

- MACAP will in turn inform us of your action.

*When requesting assistance, please provide: model number, serial number, date of purchase, and a complete description of the problem. This information is needed in order to better respond to your request.

WHIRLPOOL®

Microwave Oven / Range Product Warranty

ME003

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
FULL ONE-YEAR WARRANTY From Date of Purchase	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized Whirlpool® service company.
LIMITED FOUR-YEAR WARRANTY Second Through Fifth Year From Date of Purchase	FSP® replacement magnetron tube on microwave ovens if defective in materials or workmanship.
WHIRLPOOL WILL NOT PAY FOR	
<p>A. Service calls to:</p> <ol style="list-style-type: none"> 1. Correct the installation of the range product. 2. Instruct you how to use the range product. 3. Replace house fuses or correct house wiring. 4. Replace owner accessible light bulbs. <p>B. Repairs when the range product is used in other than normal, single-family household use.</p> <p>C. Pick-up and delivery. This product is designed to be repaired in the home.</p> <p>D. Damage to the range product caused by accident, misuse, fire, flood, acts of God or use of products not approved by Whirlpool.</p> <p>E. Any labor costs during limited warranty.</p> <p>F. Repairs to parts or systems caused by unauthorized modifications made to the appliance.</p>	

WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages so this limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may apply. For details, please contact your authorized Whirlpool distributor or military exchange.

If you need service, first see the "Service and Assistance" section of this book. After checking "Service and Assistance," additional help can be found by calling our Consumer Assistance Center telephone number, 1-800-253-1301, from anywhere in the U.S.

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